

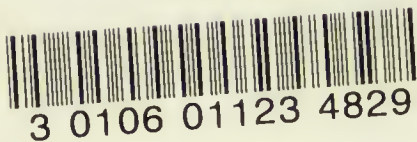
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COOKERY

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84 of the most useful Receipts
EVER PUBLISHED.

THE NEW WHOLE ART
OF
CONFECTIONARY,
Iceing, and Jelly Making ;

WITH THE WHOLE ART OF
SUGAR-BOILING, CANDYING,
MAKING OF MINT DROPS. &c.,

Made plain and easy to the meanest capacity.

HOUSEKEEPERS, COOKS, &c.

May be made perfect in the above branches
BY H. WHITE,

Late Confectioner of Leicester, who has declined business.

PRICE ONE SHILLING.

EDWARD B. DRURY, PRINTER, NEXT THE BANK, LINCOLN.

1829.

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THE
NEW WHOLE ART
OF
CONFECTIONARY.



1.—Tea Cakes.


TAKE three pounds of flour, five ounces of sugar, six ounces of butter, rubbed into the flour, a tea-cup full of new barm, set them to rise with milk and water, then mix them and let them stand half an hour, then make them up, roll them thin, and lay them on tins to rise, bake them a fine brown on the top, in a hot oven;

when they are baked rub a little butter over them, and they will be a beautiful brown.



2.—Shrewsbury, or Tea Cakes..

Take a quarter of a pound of butter well worked, mix with it a pound of brown sugar, an egg well beat, and as much flour as it will take to make it stiff, roll them thin and cut it with a tin mould, then bake them in a slow oven.



3.—Bath Cakes.

Take six pounds of flour, three quarters of a pound of butter, three pounds

of raw sugar; rub the butter and sugar into the flour, the sugar must be crushed small; take a little volatile salts dissolved in milk, mix the sugar and milk together, and then put the other things in; roll it thin and cut it into round cakes with a tin mould and bake them in a slow oven; they must not be browned much.



4. — Currant Cakes.

Take two pounds of flour, one pound of butter rubbed into the flour, mix it to paste with cold water; add two teaspoonfuls of barm, and take ten ounces of currants, quarter of a pound of sugar,

a little clove pepper, and a little cinnamon ; mix these together, and put a little into the inside of every cake ; roll your cakes thin, and cut them into different shapes with a tin mould ; bake them in a middling sharp oven



5.—Common Seed Cakes.

To six pounds of flour, add one pound of butter, half a pound of sugar, and one ounce of carraway seeds, mixed up with milk, and baked in a middling hot oven.



6.—Spice Cakes.

To four pounds of flour, add one pound.

and a half of sugar, a good handful of ground spice and a table-spoonful of barm mixed up with milk, and to be baked in a sharp oven.



7.—Good Plain Cake.

Take as much dough as will make a quartern loaf (either made at home, or procured at a baker's) work into this a quarter of a pound of butter, a quarter of a pound of moist sugar, and a handful of carraway seeds. When well worked together, pull into pieces the size of a golden pippin, and work it together again. This must be done.

three times, or it will be in lumps, and heavy when baked.

N. B. It is an excellent thing to be given to children, at breakfast, instead of buttered bread.



8.—Pound Cake.

Take one pound and a half of flour, seven eggs well beat, a tea-spoonful of volatile salts dissolved in milk, one pound and a half of loaf sugar grated fine and sifted through a fine sieve, one pound and a half of currants; whisk the eggs well, then add the sugar, and whisk them well together, then add all the other up together, and bake them in little square tins in a hot oven.

9.—Banbury Cakes.

Take three pounds of flour, one pound of butter rubbed into the flour, mix it with milk and a little barm, about two ounces for a penny; roll them round, then put sugar, currants, and a little of the essence of lemon, in the middle; table them up long, bake them in a middling hot oven.



10.—Salisbury Cakes.

To three pounds of flour, add one pound of moist sugar, to be mixed into paste with half a pint of water; to be baked in a hot oven.

11.—Buns.

Take three pounds of flour, half a pound of butter, and a quarter of a pound of sugar rubbed well together; take a little clove pepper, and carraway seeds; one pound of currants, a tea-cup full of new barm, set to rise half an hour, then mix them up, and let them stand till they are risen, then make them up.



12.—Funeral Buns.

Take two stones of flour, one pound of butter, one pound of sugar, rubbed together; three pounds of currants, ginger, seeds, cinnamon, and a little rose-water, mixed up with milk. The above

will mix forty-eight cakes, each weighing one pound before they are baked; make them round at threepence each, and bake them a fine brown. They will take one pint of barm.



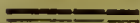
13.—Funeral Biscuits.

Take twenty-four eggs, three pounds of flour, three pounds of lump sugar grated, which will make forty-eight finger biscuits for a funeral.



14.—Queen Cakes.

One pound of flour, seven eggs, one pound of lump sugar, grated fine, beat



your eggs well, then put the sugar to the eggs, beat them well up together take a quarter of a pound of butter beat to a cream, whisk all up together then add your flour, and give them all a stir. You must not whisk your flour in, for it will make them tough.



15.—Picklets.

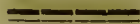
Take three pounds of flour, two eggs and one pint of milk, whisk the milk and the eggs well together, then add the flour, a little salt and two table-spoonful of new barm, stir them well together and let them rise; when your bakestone is hot, pour the batter upon it, either in hoops made on purpose, or without, when

ready to turn they will appear full of holes on the top side, then turn them, and bake them a fine brown.



16.—Yorkshire Muffins.

Take fourteen pounds of flour, two ounces of salt, four quarts of water, and half a pint of barm, beat them twenty minutes, let them rise to the top of what you mix them in, beat them down a second time, turn them out on a bed of flour, and with a knife and spoon make them up, when the iron is hot, sift a little flour upon it, which if hot will turn brown, lay the muffins on, when blistered on the top, turn them, and when brown on the other side, enough.



17.—Buttered Rolls, or Rusks.

Take one pound of bread paste, four ounces of butter, roll it in the paste; bake them on tins, long or round, in a hot oven. The above is recommended for sick people.

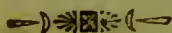


18.—Puff Cake.

Take one pound of flour, two ounces of butter rubbed in the flour, mixed in cold water, and twelve ounces of butter rolled three times in the paste; bake them in a hot oven, also betwixt every roll of paste if a little eating-oil was sprinkled all over, it would cause the paste to be shivery, and a fine bright colour.

Observe, a very little of the volatile

salts, dissolved in milk, mixed up with the above, will make the paste much lighter and look more beautiful, and have such an effect in all kind of puffs, without which butter cannot, so as to be quite perfect.



19.—Sponge Cakes.

Beat ten eggs to a froth, dissolve a little volatile salts in half a pint of hot water, and let it stand till cold, mix them together, and beat them for ten minutes, then add three-quarters of a pound of loaf sugar, grated, three-quarters of a pound of fine flour, beat them well together, add a few seeds; to be baked in a hot oven.

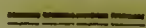
20.—Crushers.

Take one pound of flour, a quarter of a pound of butter rubbed in, mix the above with cold water and a little barm, stamp it with a butter print, and lay the paste on the mould, then lay them on tins to bake a fine brown.



21.—Penny-pie Paste.

Take one pound of flour, a quarter of a pound of butter, a tea-spoon full of barm, with cold water; one half of the butter to be rubbed into the flour, the other spread on the paste; three lays of butter, three lays of thin paste.—For all sorts of paste, rub a part of your butter



in the flour, and the other part lay on your paste, and dredge plenty of flour betwixt your lays of paste; keep your rolling pin from the edges of your paste as much as possible; when you have rolled your paste first time, cut it in squares and lay one piece upon another, and rolled three times as before directed.



22.—Raisin Loaf.

Take six pounds of flour, add two pounds and a half of raisins, half an ounce of carraway and a few coriander seeds ground, a little cinnamon or clove pepper, and half a pint of barn, mixed with cold water; cut your paste with a knife very well, by which means your



loaf will appear to be fuller of raisins. If you want a richer loaf add more fruit, and rub butter in your flour and sugar; bake it a fine brown on the top.



23.—Iceing for all kinds of Cakes.

Take the white of one egg, a quarter of a pound of loaf sugar, and a teaspoonful of gum-dragon melted; mix them into a paste, and lay it on the cake.

The same will make mint drops, as the ice for a pound cake.



24.—Sea Biscuits.

To six pounds of flour, add a little

salt mixed with cold water, bake them in a slow oven, they will keep a long time ; and are suitable for ships on long voyages.



25.—Naples & Savoy Biscuits.

To one pound of loaf sugar, grated fine, add nine eggs, (take the whites out of two,) and one pound of flour ; beat your eggs very well, and then whisk your sugar and eggs together with a little rose water, add the flour, and bake them long or round.

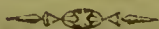


26.—Spiced Cakes for a Feast.

Take three pounds of flour, two pounds of butter, one pound and a half



of sugar, one pound of currants, and a few seeds : mix up altogether with milk ; observe the butter and sugar must be rubbed into the flour, and then made into round cakes, any size, and nipped on the edges, then baked in a middling hot oven, with its door open while they bake.



27.—Ratafia Cakes.

Beat half a pound each, of sweet and bitter almonds in fine orange, rose, or ratafia water, mix half a pound of fine pounded and sifted sugar with the same, add the whites of four eggs well beaten to it, set over a moderate fire in a preserving pan. Stir it one way until it is pretty hot, and when a little cool form

it into small rolls, and cut into thin cakes. Shake some flour lightly on them, give each a light tap, and put them on sugar papers, sift a little sugar on them, and put them in a thorough slack oven.



28.—Macaroons.

Mix one pound of blanched almonds, finely pounded, with the whites of three eggs; add one pound of sugar, a glass of water, a spoonful of flour, and the whites of three eggs; make into a paste, and lay in oval pieces on wafer paper; sift sugar over, and bake them quickly. They should be moist when baked.

29.—Rhubarb Tarts.

Take the stalks of rhubarb that grow in a garden, peel them and cut them into small pieces. Then do it in every respect the same as a gooseberry tart.



30.—Spinach Tarts.

Scald some spinach in boiling water and then drain it quite dry. Chop it and stew it in some butter and cream with a very little salt, some sugar, some bits of citron, and a very little orange flower water. Put it into very fine puff paste, and let it be baked in a moderate hot oven.

31.—Petit Patties.

Make a short crust, and roll it thick ; take a piece of veal, and an equal quantity of bacon and beef suet. Shred them all very fine, season them with pepper and salt, and a little sweet herbs. Put them into a stew-pan, and keep turning about, with a few mushrooms chopped small, for eight or ten minutes. Then fill your patties, and cover them with a crust. Colour them with the yolk of an egg, and bake them.—These make a very pretty garnish, and give a handsome appearance to a large dish.

**32.—Bread Cheesecakes.**

Slice a penny loaf as thin as possible ; then pour on a pint of boiling cream

and let it stand two hours.—Then take eight eggs, half a pound of butter, and a nutmeg grated; beat them well together, and mix them into the cream and bread, with half a pound of currants well washed and dried, and a spoonful of white wine or brandy. Bake them in pattypans, or raised crust.



33.—Rice Cheesecakes.

Boil four ounces of rice till it is tender, and then put it into a sieve to drain. Mix with it four eggs well beat up, half a pound of butter, half a pint of cream, six ounces of sugar, a grated nutmeg, and a glass of brandy, or ratafia

water. Beat them all well together, then put them into raised crusts, and bake them in a moderate oven.



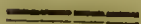
34.—Almond Cheesecakes.

Take four ounces of almonds, blanch them, and beat them with a little orange flower water; add the yolks of eight eggs, the rind of a lemon grated, half a pound of melted butter, and sugar to your taste; lay thin puff paste at the bottom of your tins, and little slips across. Add about half a dozen bitter almonds.



35.—Lemon Cheesecakes.

Boil the peelings of two large lemons



till they are tender; then pound them well in a mortar, with a quarter of a pound of loaf sugar, the yolks of six eggs, half a pound of fresh butter, and puff paste in your pattypanes, fill them half full and bake them.

Orange cheesecakes may be done the same way; but you must boil the peel in two or three waters, to deprive it of its bitter taste.



36.—Baked Custards.

Boil a pint of cream with some mace and cinnamon, and when it is cold, take four yolks and two whites of eggs, a little rose and orange flower water, sack,

nutmeg, and sugar to your palate. Mix them well together, and bake it in cups:



37.—Rice Custards.

Put a blade of mace and a quartered nutmeg into a quart of cream; boil it, then strain it, and add to it some whole rice boiled, and a little brandy. Sweeten to your palate, stir it over the fire till it thickens, and serve it up in cups, or a dish. It may be used either hot or cold.



38.—Almond Custards.

Take a quarter of a pound of almonds, blanch and beat them very fine, and then



put them into a pint of cream, with two spoonfuls of rose water. Sweeten it to your palate, beat up the yolks of four eggs very fine, and put it in. Stir all together one way over the fire till it is thick, and then pour it into cups.



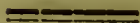
39.—Beest Custard.

Set a pint of beest over the fire, with a little cinnamon, and three bay leaves, and let it be boiling hot. Then take it off. Take the same of thick cream. Pour the hot beest upon it by degrees, mix it well together, and sweeten it to your taste. You may bake it either in crusts or cups.



40.—Bride Cake.

Take four pounds of fine flour well dried, four pounds of fresh butter, and two pounds of loaf sugar. Pound and sift fine a quarter of an ounce of mace, the same of nutmeg, and to every pound of flour put eight eggs well beat. Wash four pounds of currants, pick them well, and dry them before the fire. Blanch a pound of sweet almonds, and cut them lengthways very thin; take a pound of citron, a pound of candied orange, the same of candied lemon, and half a pint of brandy. First work the butter to a cream with your hand, then beat in your sugar a quarter of an hour, work up the whites of your eggs to a very strong froth. Mix them with your sugar and



butter, beat your yolks half an hour at least, and mix them with your other ingredients. Then put in your flour, mace, and nutmeg, and keep beating it well till the oven is ready, put in your brandy, and beat lightly in your currants and almonds. Tie three sheets of paper round the bottom of your hoop, to keep it from running out, and rub it well with butter. Then put in your cake, and place your sweetmeats in three layers with some cake between every layer. As soon as it is risen and colored, cover it with paper, and bake it in a moderate oven. Three hours will bake it.



41. — Roll Gingerbread.

Take seven pounds of treacle, two

pounds of oatmeal sifted, seven pounds of flour, two ounces of alum, which has been previously melted in treacle, one ounce of ground ginger, and one ounce of carraway seeds; rub one pound of butter into the flour, and stir the alum well among the treacle, then mix all up together stiff, roll it out thin, then mark it with a mould on purpose, lay it on tins, which you have previously rubbed with a little butter, and bake it in a middling hot oven.

When baked, gloss it over with butter, gum and an egg dissolved in water.



42—Best Gingerbread Buttons

Take seven pounds of treacle warmed, two pounds of sugar, two pounds of oatmeal, two pounds of butter rubbed in seven pounds of flour, one ounce of candied lemon peel, cut very small, one ounce of carraway seeds, and a little cinnamon, or clove pepper, mix all up together stiff, and make it in very small balls; bake them on tins in a slow oven.



43—Snap Gingerbread Buttons

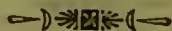
Take three pounds of treacle, one pound of sugar, ginger, seeds, &c., and half a pound of butter rubbed in two

pounds of flour; mix all up together, and drop them on tins. Bake them in a slow oven.



44.—Hunting Gingerbread Nuts.

Take three pounds of treacle, one pound of coarse raw sugar, one pound of butter rubbed in four pounds of flour, two tea-spoonfuls of the essence of lemon, ginger, seeds, &c., mix all up together, and make them up the same as snap gingerbread, and bake them in a slow oven.



45.—Queen's Gingerbread.

Two pounds of honey, one pound and



three quarters of sugar; two pounds and three quarters of flour, half a pound of almonds, chopped fine, half a pound of candied orange, half a pound of lemon-peel, chopped fine, one ounce of cinnamon, a quarter of an ounce of mace, a quarter of an ounce of cardamons, a quarter of an ounce of cloves, in powder, a quarter of an ounce of nutmeg, grated; melt the honey and one glass of water, with the sugar, together; add it to the other ingredients, and make it in a stiff paste, roll it out thin, and cut it in square pieces the size of a card when baked wash it over with clarified sugar.



46.—White Gingerbread.

Take three pounds of fine raw sugar

pounded small, six pounds of fine flour, rub one pound of butter into the flour, and half an ounce of carraway seeds, mix all well up together, in milk.

Make it light with the same as the Bath cakes, and marked and baked as the brown gingerbread.

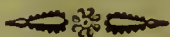


47.—Pop.

Take six quarts of water, three lemons, two ounces of cream of tartar, pound and a half of lump sugar, boil one half of the water, with one ounce of ginger, and set it to work, with one table-spoonful of barm, when worked, bottle; fit for use in a few days.

48.—Lemon Water.

Take one ounce of burdock, two ounces of hartshorn, one ounce of ginger, put in a little sassafras chips, add three quarts of water, work with yeast, then a few drops of vitriol; six quarts of water in the whole. Ground ivy will answer instead of burdock.



49.—To make Barm.

Boil two ounces of the best hops in a quart of water till it is reduced to a pint, then strain it. Take half a pound of flour sifted, and one ounce of isinglass dissolved in warm water. Mix.

he whole together in six quarts of warm water, add a little barm, then let it stand for thirty hours in a warm place, and it will become excellent barm fit for any purpose.



THE
WHOLE ART
OF
SUGAR-BOILING.



50.—To boil Sugar.

Put six pounds of loaf sugar into a pan with a pint and a half of water, boil it gradually for half an hour, when it is boiled enough, it will snap like glass, by putting the tube of a pipe into the pan and then into water; after which it must be poured out on a smooth stone till cold, then take a part of that and pull it on a long nail till it becomes very white, then lap it over the other

which is on the stone, and make it up either for twist or cut into little short lengths.



51.—To clear all kinds of Sugar

Take a little gum-arabic, and a little isinglass dissolved in hot water, and pour it when dissolved into your sugar when it is boiling, and it will clear all the sediment to the top of your pan, which you must skim off as often as it rises. Loaf sugar may be cleared with the white of an egg, isinglass, or gum-arabic; a little of each will do.



52.—Clarified Sugar, or Syrup.

Break six pounds of sugar in small

pieces; whisk up half the white of an egg in three pints of water, pour it over the sugar; put it over the fire, and when dissolved, and just going to boil, put in a quarter of a pint of cold water; let it stand a few seconds, skim it, and boil till the skum is all taken off. This syrup is constantly wanted in confectionary, especially for ices, preserving, comfit making, and cool drinks.



53.—To make Barley Sugar.

Boil one pound of loaf sugar in a tea-cupful of water, over a slow fire for half an hour, keep skimming it as often as any scum rises on the surface till enough, try it as before with a pipe in cold water,

and pour it on a stone. You must not pull this, but make it into long sticks, and clear it with vinegar and gum.

Note.—Barley sugar drops are made by dropping it on the slab, and wrapped up in papers with a little sifted sugar. If made in large quantities, it is poured on a slab made to hold the quantity, and when cold cut in lengths with scissors, and twisted.

Ginger barley sugar is made the same as this, adding a spoonful of the concentrated essence of ginger, when nearly boiled.



54.—Common Barley Sugar.

Boil three pounds of coarse raw sugar

in three tea-cupfuls of water, over a slow fire for half an hour. Dissolve a little gum in hot water and put it in to clear; keep skimming while any scum rises, when enough it will snap like glass, cut it into little long sticks.



55.—Paradise Twist.

Boil three pounds of loaf sugar in half a pint of water, for half an hour; put in a little gum-water to clear it, and a table-spoonful of vinegar, which will cause it to give you more time to make it up, pull one part of it and lap it over the other cut into twist, roll and streak it with red and white.

56.—Common Twist.

Boil three pounds of raw sugar in one pint of water, over a slow fire, skim it not; when boiled enough pour it on a stone: take a part of it and pull it as you would wax, and it will turn white, twist it over the other and roll it small, then cut it into lengths of twist. Put in a few drops of the oil of peppermint as mentioned before, when poured on the stone.

All kinds of sugar are boiled in the same manner as before directed, only when you boil loaf sugar, to about three pounds of which use a table-spoonful of vinegar, it prevents it from going too hard and glassy while you are making it up.

You may make all kinds of birds, &c.,

out of loaf sugar when boiled and pulled till white as snow.

Loaf sugar also, when boiled, by pulling very well and rolling it into long rolls and twisted a little, will make rock, which is commonly called snowy rock, or snow.

Sugar when boiled may be made into small balls, called bull's eyes.

You may twist, roll, and cut it into any shape you chuse.



57.—Lozenges.

Boil three pounds of raw sugar in one pint of water, for an hour, over a

slow fire, skim it not; when boiled enough it will snap like glass by trying it in cold water, then pour it on your stone. When cold make it in long rolls and cut it with a pair of scissors into small lumps, make them round and stamp them with a large seal or shape of a crown, made for that purpose.

Observe to drop a few drops of the oil of peppermint into your sugar when boiled and poured on the stone; it will give it strong taste and smell of peppermint.



58.—Orange Pallets.

Take a quarter of a pint of lemon juice; add the peels of six oranges, rub-

bed in sugar and scraped ; make it in a thin paste with fine sifted sugar ; put it on the fire, stirring all the time, and boil half a minute ; then stir in sifted sugar to make it a proper consistence to pour in small paper cases, or all over a tin, very smooth, and cut it in square shapes ; when perfectly cold it will slip off the tin.

Lemon and barberry pallets are done the same way.

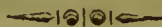


59.—To make Loaf Sugar.

Take six pounds of raw sugar, a little bullock's blood and water, boil them



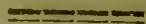
and keep skimming it till it is clear and come to a candy round the edges of the pan, then pour it into a mould the shape of a sugar loaf; make strong lime water, and when the sugar is cold in the mould, pour the water over it.



60.—To make Peppermint Cordial.

Take sixty drops of the oil of peppermint, a little loaf sugar, and a glass of rum or brandy, (brandy is the best), put all together into a marble mortar, and work them well, then add eight quarts of water and put more brandy and

ART OF CONFECTIONARY.



sugar, till it becomes a pleasant cordial. Observe, the oil of peppermint will not mix with water without some kind of spirits.—This is a pleasant healthy cordial.



THE
WHOLE ART
OF
CANDYING.



61.—Candied Peppermint.

Boil three pounds of raw sugar in a pint of water till you perceive your sugar candy round the pan side, then take your pan off the fire, and drop sixteen drops of the oil of peppermint therein, then pour it out into little round hoops made of tin, or butter a large piece of paper, and lay it on your stove, with a square frame on your paper, and pour your sugar on the paper, and it will become all over beautifully spotted, and you may



with a knife cut it into what size or shape you please.



62.—Candied Lemon.

Boil three pounds of loaf sugar, in a pint of water till candied, then drop sixteen drops of essence of lemons therein, stir it well, and then pour it out immediately.

You may make it up the same as the candied peppermint.



63.—Candied Ginger.

Boil three pounds of raw sugar in one

pint of water till candied, then grate some ginger into it, stir it well, and then pour it out immediately.

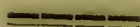
Make it up as before directed.



64.—Candied Loaf Sugar.

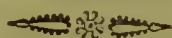
Boil three pounds of loaf sugar in one pint of water till candied; pour it out upon some pieces of paper which have been previously rubbed with butter, and it will be very clear.

You may use either oil of peppermint or essence of lemon.



65.—Horehound Cake.

Boil three pounds of raw sugar in one pint of water till candied, then rub a little dried horehound into the pan while boiling. Pour it on buttered paper as before.



66.—Peppermint Drops.

Dissolve half an ounce of isinglass, and one ounce of gum-arabic, in about a quart of boiling water; let it stand for two hours, grate seven pounds of loaf sugar, sift it through a fine sieve, and add forty drops of the oil of peppermint, and beat them well up together; drop them on paper, and dry them at a stove or in a warm room.

They will be some days before they are dry.



67.—Another Method of making Peppermint Drops.

Mix one pound of loaf sugar finely grated, with the whites of two eggs, add to it ten drops of the oil of peppermint ; drop them on paper, and dry them as before directed.



68.—Nelson's Buttons

Are made the same way, but dropped larger, and colored on the top with rose or Dutch pink.



69.—Gum Arabic Paste.

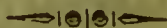
This paste is used for lozenges and pipes ; soak a pound of fine gum-arabic in a pint of water ; squeeze and strain it through a cloth ; work it well in the mortar with fine sifted treble-refined sugar ; work it with the hands till the paste is quite stiff, using a little hair powder in the rolling out. This paste may be flavored with any essence ; and cut out in shapes, or rolled round like a tobacco pipe or cut in lengths and dried on sieves in the drying-house.



70.—Comfits.

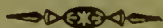
Take one pound of raw sugar, made

into syrup with water, then take one pound of coriander seeds, dip them in the syrup, then put the seeds into sieve. Then set them to dry. Keep steeping them in the syrup, adding flour and drying them till they are the size you want them to be.



71.—Carraway Comfits

Are made the same way as the above.



72.—Coloring Comfits.

The coloring for comfits are rose and Dutch pinks.

73.—Peppermint Lozenges.

Dissolve half an ounce of isinglass, and one ounce of gum-arabic, in a quart of boiling water, let it stand till cold. Grate seven pounds of loaf sugar, and sift it through a fine sieve; then add forty drops of the oil of peppermint. Mix all together pretty stiff. Lay part of your sugar on a fine marble stone, roll it thin, and cut it with a tin mould the size of the lozenge.



74.—Pipe Lozenges

Are made as above, and rolled with a small flat board until round.

OBSERVATION.

A marble stone must be provided, to make your paste on, also to pour your sugar on when boiled--In purchasing all your articles be careful to get them good and genuine.



75.—Everlasting Syllabubs.

To five pints of the thickest and best cream you can procure, add half a pint of Rhenish, the same quantity of sack, and the juice of two or three Seville oranges, according as they are in size; sweeten these ingredients with at least a pound of double refined sugar, that has been pounded to powder and well sifted; whisk all well together with a

spoonful of rose or orange water, for about half an hour, without intermission; then take off the froth, and fill your glasses with it. These syllabubs will keep a week or a fortnight, and are better the day after they are made, than to be used immediately.

The best method, however, of whipping any syllabubs is to have ready by you a large chocolate mill, which should be reserved for that particular purpose, and a large deep bowl to perform the operation in; your froth will by that means be not only sooner raised, but will stand much stronger. Of the thin that is left at the bottom, you may make, if you think proper, a very fine flummery. When you are so inclined,

ou must have in readiness by you a small quantity of calf's-foot jelly, both boiled and clarified: as soon as it is cold, take the fat off, and clear it with the whites of eggs, and run it through a flannel bag, then mix it with what you reserved from your syllabubs.

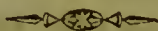
When you have sweetened it with double refined sugar to your taste, give it a boil, then pour it into large china cups or basons; turn it out when it is quite cold, and your flummery is made.



76.—Quince Cream.

Take quinces when they are full ripe, cut them in quarters, scald them till they are soft, pare them, and mash the clear part of them and the pulp, and put it through a sieve; take an equal weight of quince and double refined

sugar beaten and sifted, and the white of eggs beat till it is as white as snow, then put it into dishes. You may do apple cream the same way.



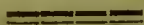
77.—Cream of any preserved Fruit.

Take half a pound of pulp of any preserved fruit, put in a large pan, put to it the whites of two or three eggs, beat them well together for an hour, then with a spoon take it off, and lay it heaped up high on the dish and salver without cream, to put it in the middle basin. Raspberries will not do this way.



78.—Flummery.

Put what quantity of oatmeal you think convenient into a pan that is both



broad and deep, and cover it with water, and after you have stirred it for some considerable time, let it stand for twelve hours, then clear off your first water, and add fresh to your oatmeal, repeat it thus once in twelve hours ; then strain your oatmeal through a coarse sieve into a saucepan, and set it over the fire ; take care to keep stirring it with a stick all the time till it boils to a consistence ; then pour it into dishes ; as soon as it is cold turn it into plates, and add to it what wine, beer, milk, or cyder, you think proper, and sweeten the whole to your palate with double refined sugar.

Take notice, a great deal of water must be put at first to your oatmeal ; when you pour off your last water, you must pour more fresh water on than will be just sufficient to strain your oatmeal off. Some people will let their oatmeal stand in water eight and forty hours, and



others for three days successively, only observing to shift their water every twelve hours; but that is just as fancy directs, and as the persons that partake of it like it either sweet or tart. Groats, however, that have been once cut, do better than oatmeal. Every time you add fresh water, take care to stir it well together as you did at first.



79.—Hartshorn Jelly.

Put half a pound of hartshorn into three quarts of water, and boil it till it comes to a jelly, over a slow fire, strain it before it goes cold, then put it into a saucepan that is very well tinned, and add to it about a pint of Rhenish wine, and a quarter of a pound of double refined sugar; when you have beat up the whites of half a dozen eggs into a froth, stir all the ingredients well to-

gether, that the whites may be well mixed with your jelly; when it has boiled for a few minutes, add to it the juice of three or four lemons, and then give it another boil for two minutes; as soon as you find it well curded and very white, have in readiness your jelly bag laid over a china dish, pour your jelly into it, and back again, till it is as clear as rock water; thus duly prepared, fill your glasses with a clean spoon, have ready for the purpose the rind of lemons pared as thin as possible, and as soon as you have half filled your glasses, throw your peel into your basin, over which the bag is laid, and by that time all your jelly is run out, and it will appear of a fine amber color. As there is no certain rule to be prescribed for putting in the ingredients, you put in what quantity of lemon juice and sugar is most agreeable to your taste.

80.—Currant Jelly.

Strip the fruit, and in a stone jar stew them in a saucepan of water, or by boiling it on the hot hearth ; strain off the liquor, and to every pint, weigh a pound of loaf sugar ; put the latter in large lumps into it, in a stone or china vessel, till nearly dissolved ; then put it in a preserving pan ; simmer and skim as necessary. When it will jelly on a plate, put in small jars or glasses.



81.—Black Currant Jelly.

Put to ten quarts of ripe dry black currants, one quart of water ; put them in a large stew-pot, tie paper close over them, and set them for two hours in a cool oven. Squeeze them through a fine cloth, and add to every quart of juice a pound and a half of loaf sugar broken.

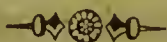
into small pieces. Stir it till the sugar is melted, when it boils skim it quite clean. Boil it pretty quick over a clear fire, till it jellies, which is known by slipping a skimmer into the jelly and holding it in the air; when it hangs to the spoon in a drop, it is done. If the jelly is boiled too long it will lose its flavor and shrink very much. Pour it into pots, cover them with brandy papers, and keep them in a dry place.



82.—Raspberry Jam.

Mash a quantity of fine ripe dry raspberries, strew on them their own weight of loaf sugar, and half their weight of white currant juice. Boil them half an hour over a clear slow fire, skim them well, and put them into pots or glasses; tie them down with brandy papers, and keep them dry. Strew on

the sugar as quick as possible after the berries are gathered, and in order to preserve their flavor, they must not stand long before boiling them.



83.—Cross Buns.

Take eight quarts of milk, three pounds of butter, four pounds of sugar, five ounces of spice, and three ounces of ginger.



84.—Chelsea Buns.

Take seven pounds of flour, a quarter of a pound of butter rubbed in the flour, a tea-cupful of yeast, with sugar and seeds at the top.

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